



EX VERO III 2023

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	natural wine
Site:	Ex vero III
Site Type:	hillside
Varietal:	Sauvignon Blanc 85 % 37 years 2500 plants/ha 1500 - 2500 liter/ha Morillon 15 % 26 - 34 years 2500 liter/ha
Geographical Orientation:	south
Sea Level:	400 - 500 m
Soil:	brown earth Kalkmergel Kalkmergel

Vineyard Site:

The vines of Ex vero III are rooted in our poorest soils and sites and the sunlight is strongest there. This always results in fully ripe fruit with a full flavour.

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous large wooden barrel 1200 L used barrel
Filter:	unfiltered
Maturing:	large wooden barrel 1200 L used barrel 16 month(s)
Bottling:	natural cork middle/february 2025
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	0.2 g/l
Certificates:	Demeter
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2028 - 2040

WINE DESCRIPTION



The vines of Ex vero III are rooted in our poorest soils and locations. This is the top part of the vinyard where mainly Opok (chalky Marl) is dominant and where the sunlight is strongest. This always results in fully ripe fruit with a full complex flavor and texture.

WINERY

Small family-run winery in southern Styria - Austria. Lively wine with a natural expression and play of formed aromas in the wine.

Der Jahrgang 2023 war für uns Winzer einer Herausforderung, aufgrund der vielen Niederschläge und der Feuchtigkeit. Dementsprechend klein war die Ernte. Die Weine aus solchen Jahren zeigen immer eine schlankere Struktur mit lebendiger Frische und Säure.